

\$5 WINES By-the-Glass!

WHITE WINES

- 2007 El Portillo Chardonnay (*Mendoza*)
- 2008 Callia Alta Torrontes (*Argentina*)
- 2007 Penfolds "Rawson's" Semillon-Chardonnay (*S.Australia*)
- 2006 Stonecap Chardonnay (*Columbia Valley*)
- 2008 Challenger Ridge Pinot Gris (*Yakima Valley*)

RED WINES

- 2007 Brancott Pinot Noir (*New Zealand*)
- 2008 Woop Woop Shiraz (*Australia*)
- 2008 El Portillo Malbec (*Mendoza*)
- 2007 El Portillo Merlot (*Mendoza*)
- 2007 Stonecap Cabernet Sauvignon (*Col. Valley*)
- 2008 McManis Cabernet Sauvignon (*California*)

HALF OFF!

- 2007 Sparkman "Lumiere" Chardonnay (*Columbia Valley*) 8
- 2007 Cashmere Chardonnay (*Yakima Valley*) 14
- 2007 Chaleur Estate Blanc (*Columbia Valley*) 8
- 2006 Cliff Lede Cabernet Sauvignon (*Napa Valley*) 10
- 2005 Matanzas Creek Merlot (*Bennett Valley*) 8
- 2007 Abeja Merlot (*Columbia Valley*) 11
- 2006 Thistle Pinot Noir (*Dundee Hills*) 8
- 2007 Patton Valley Pinot Noir (*Willamette Valley*) 9
- 2007 Ross Andrew "Boushey Vineyard" Syrah (*Columbia Valley*) 9
- 2006 DeLille Cellars Doyenne AIX (*Red Mountain*) 10
- 2006 Tenuta di Biserno "Insoglio" (*Tuscany*) 7

MORE SPECIALS!

- NV Duetz (*Champagne*) 13
- 2007 Byron "Estate" Chardonnay (*Santa Maria Valley*) 7
- 2007 Emeritus Pinot (*Russian River Valley*) 15
- 2006 Signorello (*Napa Valley*) 18
- 2007 Mark Ryan "Dead Horse" Bordeaux Blend (*Red Mountain*) 16
- 2005 Valdubon (*Ribera del Duero*) 8
- 2006 Coudelet de Beaucastel (*Cotes-du-Rhone*) 12

Marcona Almonds and Olive Mix 4.

Crostini Trio *chef's selection of assorted seasonal toppings* 4.

Caesar Salad *romaine, caesar dressing, croutons* 5. *add grilled salmon* 4.

Mushroom Ricotta Crêpe *wild mushrooms, ricotta cheese, spinach nutmeg cream* 5.

Steamed Penn Cove Mussels *coconut red thai curry, lemon grass, cilantro, basil* 6.

Smoked Salmon Paté *fresh lemon, capers, cornichons, pickled onion* 6.

Feta Dip *fresh tomato, kalamata olives, red peppers, capers, fresh herbs, greek feta cheese* 6.

Dungeness Thai Crab Cakes *served with asian slaw* 6.

Creamy Tuscan White Bean Dip *served with toasted baguette* 5.

Pulled Pork Sliders *pulled pork, spiced roasted tomato, house-made pickled carrots, shallots, slaw* 5.

Three Cheese Ravioli *rustic tomato sauce, parmigiano-reggiano* 6.

Happy Hour Cheese Plate *selection of wine-friendly cheese, quince paste, mix nuts, sliced baguette* 7.

Black Truffle Oil Popcorn *black jewel gourmet popcorn* 5.

HAPPY HOUR: ALL-NIGHT MONDAY! TUE-SAT 4-7PM

VIP Food Discounts may not apply to Happy Hour Pricing.
Passport Card discount not allowed with Happy Hour food items.
Happy Hour Pricing not allowed for "Dinner on Us" Participants

The King County Department of Health would like to warn you that eating raw or undercooked food may be hazardous to your health.